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The Food Literacy Project

Gather for the Garden set for March 27th

Gather for the Garden 2025

Thursday, March 27th
5:30 - 8:00 PM
TEN20 Craft Brewery Butchertown
1020 E Washington St.

TEN20
LOU. KY
CRAFT BREWERY

ASHBOURNE
FARMS

HAYMARKET

Kosair
for Kids

The 3rd annual Gather for the Garden event was rescheduled to March 27th, same place and time. We would like to sincerely thank our vendors, supporters and community members for bearing with us through the postponement of this year's event. The winter weather and unprecedented flooding in the same week led us to make the difficult call of pushing the event to spring.

our incredible supporters, donors, and community partners to celebrate the impact we made in 2024 and share our plans for 2025. Enjoy delicious farm-fresh bites from Chef Jeff Dailey, Executive Chef at [Ashbourne Farms](#) (and our newest board member), craft beverages from TEN20 Brewery and live music by Russell Aldridge all while connecting with other community members who care about empowering youth through food, farming, and the land.

Gather for the Garden 2025

THE *menu*

- Ashbourne Charcuterie, Local Cheese, Farm Crudite, Seasonal Fruit, Haymarket Dips & Spreads, Crostini, Lavash
- Beet Pickled Deviled Eggs, Dill, Pickled Mustard Seeds
- Berry Farm Roast Beef Sliders, Preserved Lemon Horseradish Sauce, KY Black BBQ Sauce, Martin's Potato Roll
- Chorizo Verde Tostada, Pickled Red Onion, Cotija, Lime Crema, Cilantro
- Haymarket Garlic Focaccia, Whipped Ricotta, Saba Vinegar, Farm Herbs
- Sesame Tofu Summer Rolls, Carrot Ginger Sauce
- Cookies & Cream Cheesecake · Banana Caramel Choux au Craquelin



HAYMARKET



Check out the mouth-watering menu for the evening created and prepared by Chef Jeff Dailey, Executive Chef at Ashbourne Farms

We'll also share exciting plans for 2025 and you'll have an opportunity to support the Food Literacy Project in our effort to raise **\$75,000** at this year's event.

Don't miss this year's event - gather, connect, and grow with us! Event and raffle tickets can be purchased by clicking [here](#).

We can't wait to see you there!

Can't make it to the event this year? You can always donate to fund the mission of The Food Literacy Project by clicking the link below!

[Donate](#)

Exciting Growth - Welcome to the team Kelsey, Cayla and Joel!

We are thrilled to announce our team has grown at The Food Literacy Project! We have welcomed three new staff members to our team:

Kelsey Voit as Farm and Facilities Manager

Cayla Johnson as Volunteer Coordinator

Joel Deckard as Director of Finance and Administration

We are so excited to grow our team in 2025 and we could not do this without the incredible support of our donors and community members and partners.



opportunity during their interactions with the Youth Community Agriculture Program Crew (YCAP). Kelsey has been involved in food movement work in Kentucky for a decade – farming, working on agricultural policy, and organizing around several local efforts to combat food apartheid. They came to this work through a love for delicious food and a commitment to justice. Kelsey is excited to bring their six years of regenerative vegetable production experience to the FLP urban farm. Outside of farming, Kelsey likes to cook food, make music, and play outside.



Cayla “Chamomile” Johnson has joined The Food Literacy Project as Volunteer Coordinator, bringing expertise in volunteer management, urban farming, and herbalism. Passionate about food justice and holistic wellness, she is deeply connected to community partners like Change Today, Change Tomorrow and the Food in Neighborhoods Community Coalition. With hands-on experience in leadership and growing food, Cayla is excited to strengthen our volunteer network and deepen community impact. We can’t wait to see all she accomplishes!



Joel “Horseradish” Deckard is eager to apply his accounting and finance acumen to help the Food Literacy Project achieve our long-term goals and continue to build lasting relationships in the community. Joel grew up in Mayfield KY, graduated from the University of Louisville with a BSBA in Accounting, and has worked with local businesses and non-profits in Louisville for over ten years. Joel briefly worked in a factory farm processing plant which left a profound impact on his relationship with food, and he is proud to be part of an organization that supports social and environmental responsibility. When not counting beans, Joel is likely looking for new books to read, playing old-time fiddle with friends, or chasing his two kids.

With these incredible additions to our team, 2025 is already shaping up to be a year of growth, collaboration, and impact! We are grateful for the support of our community, donors, and partners who make it possible for us to continue expanding our work in food justice, education, and sustainable urban farming. Please join us in giving a warm welcome to Kelsey, Cayla, and Joel - we can't wait to see all the ways they help cultivate change at the Food Literacy Project!

The YCAP Crew Kicks Off the Spring Season on the Farm



This week marks an exciting new season as the Spring 2025 Youth Community Agriculture Program (YCAP) crew steps onto the farm for their first days of work! For the spring 2025 season, we are welcoming a crew of 11, including 10 YCAP alumni from previous seasons. Over the next 14 weeks, these dedicated young leaders will plant, cultivate, and harvest fresh produce while diving deep into conversations about food justice, sustainability, and community impact.

This season is even more special with the addition of two peer mentors, who will help guide and support crew members in their learning and leadership development. Plus, we're thrilled to have Jericho "Juniper" stepping into their new role as Food Access Specialist expanding efforts to connect fresh, farm-grown food to communities throughout South, West and Southwest Louisville.

With new faces, fresh energy, and an abundance of learning opportunities ahead, this YCAP season will be one of the best yet! Stay tuned for updates on social media and our newsletters as the crew get their hands in the soil and their hearts in the work.

Field-to-Fork Club Returns for Another Season



This week, we're excited to launch another season of Field-to-Fork Club at one of our partner schools, bringing cooking and gardening education to even more students across Louisville. Through this after-school program, young people explore where their food comes from, practice cooking delicious recipes with farm fresh produce, and explore food, farming, sustainability and holistic wellness.

With every session, students not only sharpen their culinary skills but also gain confidence creating recipes with fresh ingredients, all while having fun and engaging experiences with their peers. From planting seeds to stirring up fresh flavors in the kitchen, students inspire staff, school faculty and most importantly, their friends and family! Students take the skills they learn in the club back to their homes and confidently cook and share knowledge with their loved ones - a ripple effect that cannot be understated.

Stay up to date with highlights from our clubs by following our social media channels (linked at the bottom of this email), and get ready for a season full of growth, learning, and farm fresh recipes!

If you are a school, community program coordinator, or teacher interested in a Field-to-Fork experience with The Food Literacy Project, please reach out to Arabella at arabella@foodliteracyproject.org and click the buttons below to find out more about our programs.

Family Cooking Nights

Grow with Us: Volunteer at the Farm!

Are you looking for opportunities to volunteer with the Food Literacy Project?

We are always in need of volunteers - stay tuned for Spring volunteer activities at the farm, with Field-to-Fork Club and more!

[Click here](#) to fill out our volunteer form!

The Food Literacy Project invites young people to leverage their power to cultivate health, justice, and sovereignty through a sustainable community food system.

This work is only possible with contributed support from our community.



Our mailing address is:

9001 Limehouse Lane
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